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May 5, 2005

MEMORANDUM

RCCI 2006-2

To: All NSLP Sponsors

From: Katherine Stewart, RD, CPFM
Office of Child Nutrition and School Health
Nutrition Education Program Consultant

Subject: Menu compliance with NSLP 210 and SBP 220

In accordance with 7 CFR 210.10 (1)(i), 210.10 (3), and 7 CFR 220.8 (6), sponsors of the National School Lunch Program (NSLP) and School Breakfast Program (SBP) must assure the state agency that the meals served in residential child care institutions (RCCI), participating in the aforementioned programs, meet specific nutrient standards. As a component of the renewal application process, documentation of compliance is hereby requested from each participating sponsor.

Please submit the following compliance documentation with your 2006 application:

- “Nutrient Standard Menu Planning (NSMP or Nutrikids)” option:
 - The summary analysis report for the planned menu cycle for each week (7 day) of the menu cycle. This report should indicate that each week of the cycle provides at least 100% of the caloric requirement with less than 30% of the total calories obtained from fat, and that less than 10% of the total calories are obtained from saturated fat sources. All vitamins and/or minerals tracked should be provided by the planned meals at the requisite levels.
- “Food Based Menu Planning” options:
 - This encompasses the “Traditional” or “Enhanced” menu styles. The menu must be presented in detail on the production format

record to ensure that the minimum standards are met as outlined in the regulations for the “Food Based Menu Planning” options. These menus must be detailed enough to allow analysis of the menu plan. This detail would include descriptions of the type of product, branding, etc. Nutrient labels for food products not included in the USDA Food Database CN8 and recipes for complex food items would also need to be attached to the production format record to allow potential analysis of the menu. “Food Based Menu Planning” must also meet the same nutrient standard levels set for NSMP. Please make sure that all documents and copies are legible.

The sponsor application for the 2006 school year and the menu analysis or “Food Based Menu Planning” production format records are both due on June 15, 2005.

Additionally, the reauthorization of the Richard B. Russell National School Lunch Act under Public Law 108-265 requires that each school district have a Hazard Analysis Critical Control (HACCP) System in place as of July 1, 2005. Please submit a narrative that states the extent to which the facility has progressed in implementing this system. Include within the narrative, the date of the last health inspection, the score obtained during the inspection, and the extent to which corrective actions have occurred.

Completion of the menu analysis and HACCP narrative are integral to the approval of the 2006 application.

If you have questions on the analysis of your menu, please do not hesitate to contact me at (775)687-7289. Thank you for your assistance in ensuring the integrity of the meals we serve to Nevada’s children.

Enclosures (3) 7 CFR 210, National School Lunch Program Regulations
7 CFR 220, School Breakfast Program Regulations
Appendix D, Residential Child Care Administrative Manual